AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

- Claim 1 (Currently amended): A method for making an isomalto-oligosaccharide grain composition said method comprising:
- (a) contacting [[a]] an ungelatinized starch in grain (insoluble starch) with a maltogenic enzyme and a starch liquefying enzyme to produce maltose;
- (b) contacting said maltose with a transglucosidic enzyme, wherein said steps (a) and step
 (b) occur at a temperature less than or at a starch the gelatinization temperature of said starch;
 and
- (c) obtaining a grain composition having an enzymatically produced isomaltooligosaccharide, wherein said oligosaccharide is obtained from said grain.
- Claim 2 (Original): The method according to claim 1, wherein said steps (a) and (b) occur concurrently.
- Claim 3 (Currently amended): The method according to claim 1, further comprising the step of drying said isomalto-oligosaccharide with and <u>or</u> without separating insoluble solids.
- Claim 4 (Original): The method according to claim 1, wherein said grain is selected from the group consisting of wheat, rye, barley, and malt.
- Claim 5 (Original): The method according to claim 1, wherein said grain is selected from the group consisting of millet, sorghum and rice.
 - Claim 6 (Original): The method according to claim 1, wherein said maltogenic enzyme

is a beta amylase.

Claim 7 (Original): The method according to claim 1, wherein said maltogenic enzyme is endogenous to said grain.

Claim 8 (Currently amended): The method according to claim 1, wherein said starch liquefying enzyme is an alpha amylase obtained from a Baeillus Bacillus species.

Claim 9 (Currently amended): The method according to claim 8, wherein said stareh-liquefying enzyme <u>Bacillus</u> species is obtained from <u>Bacillus</u> licheniformis <u>Bacillus</u> stearothermophilus <u>Bacillus</u> stearothermophilus.

Claim 10 (Original): The method according to claim 1, wherein said transglucosidic enzyme is a transglucosidase.

Claim 11 (Currently amended): The method according to claim 10, wherein said transglucosidase is obtained from Aspergillus an Aspergillus species.

Claim 12 (Currently amended): The method according to claim 11, wherein said Aspergillus Aspergillus species is Aspergillus niger Aspergillus niger.

Claims 13-17 (Cancelled)

Claim 18 (Previously presented): A method according to claim 1, wherein said isomalto-oligosaccharide is further purified.

Claim 19 (Previously presented): The method of claim 1, wherein said isomaltooligosaccharide is used as a food additive. Claim 20 (Previously presented): The method of claim 1, wherein said isomaltooligosaccharide is used in a flour composition.

Claim 21 (Previously presented): The method of claim 1, wherein said isomaltooligosaccharide is used in an oral rehydration solution.

Claim 22 (Cancelled)

Claim 23 (Currently amended): The method of claim 1, wherein said temperature less than or at [[a]] the starch gelatinization temperature is from about 40-50°C below 50°C to 70°C.

Claim 24 (Currently amended): The method of claim 1, wherein said temperature less than or at [[a]] the starch gelatinization temperature is from about 50-75°C below 55°C to 65°C.

Claim 25 (Currently amended): The method of claim 1, wherein said temperature less than or at [[a]] the starch gelatinization temperature is from about 55-70 $^{\circ}$ C below 60 $^{\circ}$ C.

Claim 26 (New): The method of claim 6, wherein said beta amylase is obtained from a fungal, bacterial, or plant source.

Claim 27 (New): The method of claim 6, wherein said beta amylase is obtained from a *Bacillus* species.

Claim 28 (New): The method of claim 27, wherein said *Bacillus* species is selected from *Bacillus stearothermophilus*, *Bacillus amyloliquefaciens*, and *Bacillus licheniformis*.

Claim 29 (New): The method of claim 6, wherein said beta amylase is obtained from

U.S.S.N. 10/798,549 Page 5

a plant source selected from soybean, wheat, and barley.

Claim 30 (New): The method of claim 1, wherein step (a) further comprises contacting said ungelatinized starch with a debranching enzyme.

 $Claim\ 31\ (New): \qquad The\ method\ of\ claim\ 30,\ wherein\ said\ debranching\ enzyme\ is\ a$ pullulanase enzyme.